INGREDIENTS for GREEN CURRY PASTE:
*Serves 4-6
½ teaspoon brown sugar
1 green onion
½ bunch of fresh cilantro
1/4 cup fresh Thai basil
3- 5 Thai green chilies, according to spice
4 cloves of garlic
1 inch galangal root, sliced
2 stalks of lemongrass, use only bottom 1/3
1 large shallot
2 tablespoon fish sauce
¼ teaspoon ground coriander
¼ teaspoon ground cumin
¼ teaspoon ground white pepper
2 Tablespoons fish sauce
½ teaspoon shrimp paste
2 teaspoon lime juice
¼ cup coconut milk
2 kaffir lime leaves,
2 lbs boneless skinless chicken thigh
**INGREDIENTS for SALAD:**
6 oz mixed greens or romaine
1 persian cucumber sliced
¼ cup shredded carrots
¼ cup sliced bell peppers
Cilantro, thai basil, mint

**INGREDIENTS for DRESSING:**
¼ cup water
2 tablespoons cup grapeseed oil
2 tablespoons rice vinegar
1 ½ tablespoons sugar
2 tablespoons fish sauce, or vegetarian fish sauce
2 teaspoons finely minced garlic
2 teaspoons garlic chili sauce

**DIRECTIONS:**
1. Combine all the green curry paste ingredients in a mortar and pestle, food processor or, blender. If you are using a blender you might need to add more coconut milk or water to thin out the curry.
2. Marinate the green curry paste with the chicken thigh overnight. Grill or sauté in a pan until cooked through, set aside, covered while you prepare the salad.
3. To make the dressing combine all the ingredients, season to taste. Serve salad with chicken and dressing.